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Amendments to the Claims

This listing of claims replaces all prior versions and listings of claims in the application.

Claims 1.-29. (Canceled)

30. (Currently Amended) A device for applying multiple coatings of marinades onto ~~marinating~~ meat products, comprising:

- a. a conveyor device comprising a plurality of meat product holders adapted to hold meat products and which are displaceable along a track to convey meat products;
- b. a plurality of marinade application stations positioned one behind another along the track of the conveyor device, so that the meat products sequentially pass along the marinade application stations;
- c. at least one of the marinade application stations being associated with a different marinade than the other marinade application stations;
- d. at least one of the marinade application stations comprising at least one nozzle for emitting at least one jet of at least one marinade;

wherein the at least one nozzle is adapted to direct the at least one jet of the at least one marinade onto a meat product conveyed by the conveyor device to coat at least a portion of the outer surface of the meat product with the at least one marinade with at least one overlapping layer of marinade.

31. (Previously Presented) The device of claim 30, further comprising detection means for observing at least one parameter of the meat product prior to marinade coating.

32. (Previously Presented) The device of claim 31, wherein the detection means comprises a weigher for weighing the meat product.

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33. (Original) The device of claim 31, wherein the detection means comprises a camera for detecting the external shape and dimensions of the meat product.

34. (Previously Presented) The device of claim 30, further comprising application means for applying an adhesive to selected portions of the meat product prior to marinade coating.

Claims 35.-60. (Canceled)

61. (Currently Amended) The device of claim 30, wherein the at least one marinade application station comprises multiple nozzles, at least some nozzles being associated with different marinades, and wherein the at least one marinade application station is capable of coating at least a portion of the outer surface of the meat product with the different marinades.

62. (Previously Presented) The device of claim 31, wherein the detection means comprises a camera to identify at least one portion of the outer surface of the meat product to coat with the at least one marinade.

63. (Currently Amended) The device of claim 30, wherein the at least one marinade application station is adapted to coat only selected portions of the outer surface of the meat product with the at least one marinade and wherein the device further comprises shielding means to substantially shield non-selected portions of the outer surface of the meat product from the at least one marinade.

64. (Previously Presented) The device of claim 30, further comprising analyzing means to analyze the meat product after marinade coating and obtain a result, wherein the

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device is adapted to coat the meat product with additional marinade if the result is unsatisfactory.

65. (Previously Presented) The device of claim 64, wherein the analyzing means comprises a camera.
66. (Canceled)
67. (Previously Presented) The device of claim 30, wherein the conveyor device is adapted to place the meat product in different orientations with respect to the at least one nozzle during marinade coating.
68. (Canceled)
69. (Previously Presented) The device of claim 30, wherein the marinade application stations apply different marinades successively to at least a portion of the outer surface of the meat products.
70. (Previously Presented) The device of claim 30, wherein the marinade application stations apply different marinades simultaneously to at least a portion of the outer surface of the meat products.
71. (Previously Presented) The device of claim 30, wherein the meat product holders comprise a rotary member adapted to rotate the meat product about a vertical axis.

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72. (Currently Amended) The device of claim 30, wherein the at least one marinade application station comprises means for generating a gas flow, the marinade including small particles entrained in the gas flow.

73. (Previously Presented) The device of claim 70, wherein the conveyor device places the meat product in different orientations with respect to the at least one nozzle during marinade coating.

74. (Previously Presented) The device of claim 70, wherein the meat product holders comprise a rotary member adapted to rotate the meat product with respect to the at least one nozzle during marinade coating.

75. (Previously Presented) The device of claim 70, wherein each meat product holder holds one or more meat products suspended downwardly from the meat product holders, and wherein the meat product holders comprise a rotary member adapted to rotate the meat product about a vertical axis.

76. (Currently Amended) The device of claim 30, wherein the meat product holders are adapted to hold one item selected from the group consisting of a poultry leg, a poultry wing, a poultry breast portion and a poultry drumstick.

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77. (Currently Amended) A device for ~~application of a marinade coating~~ applying multiple coatings of marinades onto meat products, the device comprising:

a. a conveyor device comprising a plurality of meat product holders, each meat product holder adapted to hold one or more meat products suspended downwardly from the meat product holder, the conveyor device including a track along which the meat product holders are displaceable to convey meat products;

b. a plurality of marinade application stations positioned one behind another along the track of the conveyor device, so that the meat products sequentially pass along the marinade application stations;

c. at least one of the marinade application stations being associated with a different marinade than the other marinade application stations, wherein the marinade application stations are adapted to apply different marinades successively to at least a portion of the outer surface of the meat product; and

d. at least one of the marinade application stations comprising at least one nozzle for emitting at least one jet of at least one marinade;

wherein the at least one nozzle is adapted to direct the at least one jet of the at least one marinade onto a meat product conveyed by the conveyor device to coat at least a portion of the outer surface of the meat product with the at least one marinade;

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wherein the meat product holders comprise a rotary member adapted to rotate the meat product about a vertical axis during application of a marinade so that the desired portion of the meat product is treated.

78. (Currently Amended) A device according to claim 77, wherein the at least one marinade application station includes means for generating a gas flow, the marinade including small particles entrained in the gas flow.

79. (Currently Amended) A device for ~~application of a marinade coating~~ applying multiple coatings of marinades onto meat products, said device comprising:

a. a conveyor device comprising a plurality of meat product holders, each meat product holder being adapted to hold one or more meat products suspended downwardly from the meat product holder, the conveyor device including a track along which the meat product holders are displaceable to convey meat products;

b. a plurality of additive application stations positioned one behind another along the track of the conveyor device, so that the meat products sequentially pass along the application stations; each application station being associated with a different additive;

c. an upstream additive application station being an adhesive agent application station to coat at least a portion of the outer surface of the meat product with an adhesive agent;

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d. at least one downstream additive application station being a marinade application station, the marinade application station comprising at least one nozzle for emitting at least one jet of at least one marinade, wherein the at least one nozzle is adapted to direct the at least one jet of the at least one marinade onto the meat product previously coated with adhesive agent and conveyed by the conveyor device to coat at least a portion of the outer surface of the meat product with the at least one marinade;

e. the conveyor device being adapted to rotate the meat product holder about a vertical rotation axis during application of a marinade so that the desired portion of the meat product is treated.

80. (Currently Amended) A device according to claim 79, wherein the ~~additive~~ adhesive agent application station includes at least one nozzle for emitting at least one jet of an adhesive agent, wherein the at least one nozzle is adapted to direct the at least one jet of the adhesive agent onto a meat product conveyed by the conveyor device.